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# FLAVOR news

CONFECTION / GRAIN / BEVERAGE / MARKET DEVELOPMENT

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## 2016 COURSE SCHEDULE

At Flavor University® it's all about knowledge and the exciting world of flavor. Join us for hands-on classes led by experts.

Enroll today at [flavoruniversity.com](http://flavoruniversity.com)!



Classes are held at our FONA Center in Geneva, IL.

### Flavor 101®

October 3-4  
November 7-8

### Beverage Flavor 201®

October 25-26

### Grain Flavor 201®

September 26-27

### Flavor 101® Hits the Road

Philadelphia, PA - May 24  
Dallas, TX - June 7  
Denver, CO - June 9  
Portland, OR - June 14  
Anaheim, CA - June 17  
Springfield, NJ - June 21

# FLAVOR RADAR®

## What flavors should you be watching?

At FONA, one important way we discover flavor trends and patterns is through our Flavor Radar® flavor mapping methodology. We track the migration of ingredients and tastes making their way to consumers. Using a mix of current data and insights, we watch what's next, what's arrived and what's becoming a household staple, all with the goal of partnering the right flavor with *your* particular brand. Charting the movement of flavors from a new, novel idea through everyday pantry staple helps create those new products consumers will love.

Flavor Radar is an in-depth mix of current data points from industry-renowned databases and detailed analysis of flavor trends affecting the food industry. There are four categories: Novel, Up & Coming, Mainstream and Everyday. Our experts categorize based on indicators like restaurant menus, new product introductions and print media data. Let's take a look at what flavors we're watching today!

## Faces of FONA



Manon Daoust Deborah Barber Robin Prazak Adam O'Leary Rosemary Sikora Jesus Dominguez Samantha Gardiner John Fishel Chin-Ping Su Gabriella Mahnke

### NEW HIRES

#### Manon Daoust — Vice President, Beverage

A veteran of the industry for 30 years, Manon leads the beverage business unit with expertise, professionalism and a keen strategic vision. Manon is a proven leader with a focus on creating lasting partnerships within FONA and externally. Manon previously worked at FONA 2004-2012.

#### Deborah Barber, Sr. Flavorist — Grain

Deborah is instrumental in creating taste solutions on the grain team, and fostering customer and industry relationships. Deborah has 32 years of experience and is a certified flavor chemist with a master's degree in food science.

#### Robin Prazak, Sr. Flavorist — Beverage

A certified flavor chemist, Robin helps lead flavor creation excellence for the beverage team. She has a bachelor's degree in biology and 18 years of experience in the flavor industry. She began her early career at FONA in 1998.

#### Adam O'Leary, Analytical Chemist

Adam uses his robust and diverse background in Instrumental Analysis to support the flavor development process. Adam has published extensively in the area of mass spectroscopy, and he holds a master's degree in chemistry.

#### Rosemary Sikora, Sr. Scientist — Grain

Rosemary uses her wealth of knowledge to deliver taste and flavor performance solutions for customers. Rosemary has 37 years of experience as a food scientist and has a master's degree in food chemistry.

#### Jesus Dominguez, Sr. Scientist — Beverage

Jesus focuses on delivering taste solutions and fostering incredible partnerships for the beverage team and with FONA customers. Jesus holds a bachelor's degree in chemical engineering.

#### Samantha Gardiner, Innovation Scientist

Samantha supports the commercialization of microencapsulation and taste modification technologies. She holds a master's degree in food science from the University of Illinois at Urbana-Champaign.

### PROMOTIONS

#### John Fishel, Solutions Manager — Beverage

A proven FONA leader for eight years, John will be responsible for overseeing the execution of projects on the beverage team. John has taken his leadership to the next level, continuing his commitment to customer growth and success as well as providing mentoring for his team.

#### Chin-Ping Su, Sr. Research & Innovation Scientist

In his new role, Chin-Ping will lead research and development for microencapsulation technology and flavor delivery. A proven subject matter expert and certified food scientist, Chin-Ping has shown a valuable capacity for new discoveries and teamwork.

#### Gabriella Mahnke, Sr. Scientist — Beverage

With FONA since 2012, Gabriella has proven her technical and leadership excellence on the Beverage team and throughout FONA. She will lead project activities and continue to be an excellent mentor and coach for junior scientists and interns.











## Chairman's Corner









It's one of my favorite things, to see visitors come through FONA's doors, and know that so many of them are here to learn. We've always highly valued education at FONA, and I'm so very proud of what we've accomplished. Flavor University®, tuition-free education for food industry professionals, is now in its 20th year and has helped more than 5,000 people better understand and work with flavor.

What's more, our community outreach program Discover FONA has reached more than 5,700 local students and teachers in 164 cities and towns. Our goal with Discover FONA is to help develop the next generation of food industry professionals, as well as create passionate advocates for the industry. It's such a pleasure for us at FONA to share knowledge with students of all ages. I want to thank you, as our partner, for helping us fulfill this commitment to education each year. I hope to see you come through our doors, perhaps for one of the fall Flavor University offerings.

Sincerely,

Joseph Slawek, Chairman & CEO

NOVEL FLAVORS	FLAVOR PAIRINGS	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE
<b>HARISSA</b> 	<b>GREEN PEPPER</b> 	A garlicky chili paste from North Africa that blends hot chili peppers (which are often smoked), garlic, olive oil and spices, like cumin, coriander, caraway and mint. Tomatoes and rose petals are also common ingredients. It packs quite a punch and gives depth to cooked meats and vegetables.	Grilled Harissa Turkey Meatloaf Sandwich: Champps Americana	Canada: President's Choice World of Flavors Harissa Hummus Flavor Rippled Potato Chips
	<b>GARLIC</b> 		Chicken Sandwich with Harissa-Aioli: Medina Oven and Bar	Canada: Mina Harissa Moroccan Style Pepper Sauce
	<b>SMOKE</b> 		Harissa-Braised Eggplant: Rialto Restaurant	USA: Summer Fresh Harissa Hummus
<b>LULO</b> 	<b>MANGO</b> 	This fruit is native to the Andes Mountains in Colombia, Ecuador and Peru. The fruit has a leather-like orange skin covered with fuzz. The inside looks like a green tomato. The flesh has a pineapple and lemon taste and contains small, white, edible seeds.	Lulo Smoothie with lulo, strawberries, bananas: Lotta Frutta	Columbia: Gassata Lulo Flavored Carbonated Natural Fruit Drink
	<b>LEMON</b> 		Tropical Smoothie with raspberry, strawberry and tropical lulo nectar: Fins	Columbia: Nestea Exotic Lulo and Peppermint Flavored Tea Mix
	<b>STRAWBERRY</b> 		Natural Lulo Fruit Juice with water or milk: Mi Pueblito Restaurant	

UP & COMING FLAVORS	FLAVOR PAIRINGS	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE
<b>BERGAMOT</b> 	<b>CITRUS</b> 	Part of the citrus family, bergamot are small, fragrant oranges that are yellow in color. Sweet, sour and acidic, they are often candied and used in bakery items. The fruit's strong aroma makes it most commonly used in Earl Grey tea.	Citrus & Praline with white chocolate, bergamot sake, kasu, blood orange yuzu sorbet: Clio Restaurant	USA: Orti di Calabria Bergamot Marmalade
	<b>LEMON</b> 		Peet's Tea Earl Grey Bergamot: Farallon	USA: Ayala's Herbal Tea Organic Chamomile, Bergamot, Vanilla Herbal Tea
	<b>BLACK TEA</b> 		Decaf Espresso Blend, Rhubarb & Bergamot flavor with red plum fragrance: The Mill	USA: Lipton Amazingly Grey Black Tea with Bergamot Flavor
<b>ELDERFLOWER</b> 	<b>BLACKBERRY</b> 	Elderflower is a small white flower from the Elder plant and is used for medicinal and flavor applications. It is rich in antioxidants. Elderflower can be dried or may be cooked down into a sweet, floral drink.	Fresh Berries with Elderflower Syrup and Chantilly Cream: RockSugar Pan Asian Cuisine	USA: Teapigs Matcha Elderflower Super Power Green Tea Drink
	<b>LEMONADE</b> 		Grapefruit Posset with Elderflower and Basil: Annisa	USA: Côte Jolie Elderflower Liqueur
	<b>CRANBERRY</b> 		Fromage Blanc-Marzipan Galette (stone fruit sorbet, almond brittle, elderflower syrup): Farallon	Vietnam: Strongbow Apple Ciders Elderflower Flavored Cider

# TRENDING FLAVORS


FONA's flavor mapping methodology, Flavor Radar®, helps us chart flavor trends across the spectrum of novel to everyday. Here's a look at a few of the flavors we are currently watching.

To download our full Flavor Radar report, please visit [fona.com/resource-center/blog/2016-flavor-radar%C2%AE-watch-list](http://fona.com/resource-center/blog/2016-flavor-radar%C2%AE-watch-list)









## FONA CAN HELP!









Let FONA's market insight and research experts translate these trends into product category ideas for your brand. We can help you with concept and flavor pipeline development, ideation, consumer studies and white space analysis to pinpoint opportunities in the market.

Contact our Sales Service Department at 630.578.8600 to request a flavor sample or visit [www.fona.com](http://www.fona.com).




Sources: Mintel GNPD, Mintel MenuInsights, The New Food Lover's Companion

MAINSTREAM FLAVORS	FLAVOR PAIRINGS	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE
<b>SAFFRON</b> 	<b>PUMPKIN</b> 	Saffron is a crocus with reddish-purple flowers, native to warmer regions of Eurasia. Enormous numbers of the flowers are needed to produce a small quantity of the spice, making it the most expensive spice in the world. It is often used in Spanish, Portuguese and Turkish dishes and has a complex flavor described as bitter and grassy with undertones of iodine.	Summer Pan Seared Halibut with Saffron Butter: McCormick & Schmick's	Canada: Indian Summer Saffron Infused Distilled Gin
	<b>CITRUS</b> 		Saffron, Carrot, Cauliflower and Chickpea Tagine: Black Eyed Pea Restaurant	USA: Natural Nectar Oolala Saffron & Olive Oil Potato Chips
	<b>TOMATO</b> 		Fish Burger with saffron aioli and fennel: Westend Bistro	Canada: Top Tier Foods Quinoa Quickies Saffron Infused Spanish Quinoa
<b>CARDAMOM</b> 	<b>COFFEE</b> 	A member of the ginger family, this aromatic spice is native to India and grows in many other tropical areas. Cardamom has a strong, pungent flavor with notes of lemon, smoke and mint. It is widely used to flavor dishes from stews and curries to desserts.	Butternut Squash Soup with Cardamom Cream and Chives: Wolfgang Puck Bistro	USA: Bixby Bar To the Nines White Chocolate Bar with Goji Berry, Cardamom, Pistachio & Almonds
	<b>CLOVE</b> 		New York Strip Steak with Cardamom Horseradish Reduction: M Restaurant	USA: Kashi Overnight Muesli Cherry Cinnamon & Cardamom Cereal
	<b>GINGER</b> 		Bittersweet Chocolate Cake with Cardamom Ice Cream: Blue Ginger Restaurant	Canada: Drink Distinct Joia Grapefruit, Chamomile & Cardamom All Natural Soda

EVERYDAY FLAVORS	FLAVOR PAIRINGS	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE
<b>ROSEMARY</b> 	<b>OLIVE OIL</b> 	It has the appearance of a small sprig from an evergreen tree, a strong pine-like fragrance and pungent flavor. Rosemary is often used when cooking chicken, lamb, pork, salmon, tuna and vegetable dishes, as well as soups and sauces.	Split Pea Soup with Rosemary: Hot Chocolate	Canada: Kii Naturals Organic Artisan Crisps with Raisin, Rosemary & Pumpkin Seed
	<b>GARLIC</b> 		Garlic and Rosemary Roasted Potatoes: 40/40 Club	USA: Williams-Sonoma Classic Sage & Rosemary Stuffing
	<b>CHEESE</b> 		Pesto Caesar Sandwich on Rosemary Parmesan Bread: Quiznos Subs.	Canada: Ace Bakery Bake Your Own Rosemary Focaccia Pull-Apart Bread
<b>BOURBON</b> 	<b>CHIPOTLE</b> 	Named after Bourbon, Kentucky, where it was first made, this liquor is a straight whiskey distilled from a mash having at least 51 percent corn in addition to malt and rye. Flavor notes vary depending on how it's made and range from cedar, smoke, tobacco and pecan to chocolate, pepper, cherry, caramel and vanilla.	Chocolate & Bourbon Spice Cake served over bourbon pastry cream. Topped with bourbon whipped cream, chocolate sauce and candied pecans: Champps Americana	USA: Hammond's Bourbon Pecan Pie Chocolate Bar
	<b>SMOKE</b> 		Sweetwater Bourbon Salmon: Sagebrush Steakhouse & Saloon	Canada: Western Family Bourbon Whiskey BBQ Beef Burgers
	<b>CHOCOLATE</b> 		Bourbon Sauce Smothered Steak: Garfield's Restaurant & Pub	France: The Jam Stand Blueberry Bourbon Jam